
Classic Menu

*Your reception will begin in our intimate lobby
where your guests are greeted with:*

*Sparkling Champagne with Fresh Raspberries
&
Chardonnay Wine*

Cocktail Reception

*As your guests stroll to the Atrium and Terrace Gardens
for your Cocktail Hour
our white-gloved staff welcomes them with
Frozen Strawberry Daiquiris, Frozen Pina Coladas, Flavored Martinis
and Hors d'Oeuvres.*

Hors d'Oeuvres

Continually served Butler-Style on decorative silver trays.

*Fried Calamari
Cajun Crab Cakes
Coconut Chicken
Beef-Ka-bobs*

*Vegetable Tempura
Chicken Saté
Bruschetta
Proscuitto & Asparagus Wraps*



Menu

Buffet Presentation

*All displays and ice sculptures are artistically designed
and hand carved by our Garde Manger*

*Antipasto Italiano
Cornucopia of Fresh Fruits & Berries
Basket of Garden Crudités
Imported & Domestic Cheeses
Fresh Baked Breads*

International Chafing Dishes

Chicken Scampi

Boneless Chicken, Broccoli and Garlic in Lemon, Butter and White Wine

Veal and Peppers

Scallopini Style with Tri-Colored Peppers in a Veal Reduction Sauce

Seafood Newburgh

*House Special Made with Shrimp, Crab, Scallops and
Assorted Fresh White Fish in a Lobster Cream Sauce*

Calamari & Scungilli Fra Diavolo

White Wine, Garlic and Basil in a Hot Spicy Plum Tomato Sauce

Traditional Paella

*Spanish Style Saffron Rice Accompanied by
Shrimp, Clams, Scallops, Mussels, Chicken and Chorizo Sausage*

Moussaka

*Baked Layered Sliced Eggplant, Potatoes and Ground Beef
Topped with Béchamel Sauce*



Menu

Action Stations

Chef's Carving Board

Grilled London Broil with Garlic Toast
Honey Dijon Glazed Corned Beef

Gourmet Pasta Station

Penne Siciliano
Mezza Rigatoni Bolognese

Dinner Reception

Sparkling Champagne Toast

Combination Course

Grilled Portobello Mushroom over Mixed Greens
Goat Cheese Crouton and Pine Nuts

Main Entrées

∞ *Your Guests Will Be Asked to Select One from the Following* ∞

Roasted Prime Ribs of Beef

Served with Natural au jus

Grilled Norwegian Salmon

with Tomato Basil Salsa

Chicken á la Marsala

Chicken Breast Medallions with Classic Marsala Sauce

Continued



Menu

*A Bouquetiere of Fresh Vegetables & Potato du Jour accompanies all Entrees.
Vegetarian Entrées Available on Request*

*Upon completion of dinner service, our staff will offer
Seconds of the Three Entrée Selections to your Guests!!*

Tasting Dessert

International Coffee and Cordial Bar (additional)

*Four Mini Desserts Served Served to Each Guest
Cheesecake, Cannoli, Chocolate Mousse Tart, Berries in Chocolate Cup
with Raspberry Coulis Drizzle*

*A Breathtaking Display Carted into the Grand Ballroom
Demitasse, Cappuccino, Irish, Mexican, French and Jamaican Coffees,
Accompanied by Anisette, Sambucca, Jameson Whiskey, Grand Marnier, Frangelico,
Remy Martin, Amaretto Di Saronno, Kaluha, B&B, Baileys Irish Cream,
Drambuie, Galliano, Dessert Wines and Grappa*

Buon Notte

*As your guests depart, we wish them a Good Night and Safe Journey Home
and invite them to enjoy Chocolate Dipped Strawberries*

Event Details:

*Wedding Cake: Square, Four Tier Stacked
Ivory Buttercream, Mocha Ribbon Provided by Bride
Chocolate Cake, Raspberry Mousse Filling
Bar: Open Premium Bar, Vanilla Absolut on Request
Linens: Mocha Pintuck Overlays*

